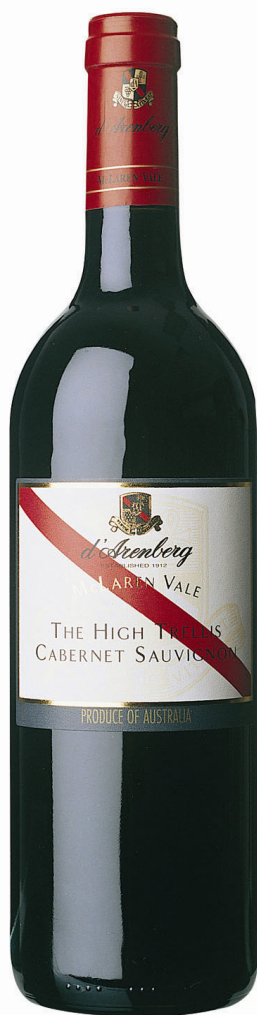


# 2004 d'Arenberg The High Trellis

100% McLaren Vale Cabernet Sauvignon



*The Cabernet Sauvignon from the High Trellis vineyard is some of the last to ripen on the property and is the basis of this wine.*

## The Name

The High Trellis vineyard has been producing grapes since the late 19th century. It was nicknamed 'The High Trellis' as its vines were first at d'Arenberg to be trained above knee height in the 1890's. Over the past four decades, Cabernet Sauvignon from the High Trellis vineyard has been released under the d'Arenberg label to consistent critical acclaim. Indeed the first to be exhibited, won the Jimmy Watson trophy at the 1969 Melbourne Wine Show.

## The Vintage

After excellent winter rains and then a warm wet spring the vineyards were set for a good start to vintage. Flowering was consistent, for the first time crop sizes looked more normal than previous years. We experienced the coldest January for 12 years followed by a warm to hot February and mild March which carried on into April to eventually become a very long Indian due to the mild autumn weather.

The vineyards maintained good levels of vigour while supporting an adequate level of green leaves in the canopy right through til harvest. At the point of harvesting berry size was small with excellent levels of fragrance and varying flavour profiles balanced with ripe long gritty tannins.

## The Winemaking

Each year, Chester Osborn guides the small berries and bunches through the gentle, open-mouthed rubber-toothed 'Demoisy' crusher and then into the traditional 'headed down' open fermenters. The fermented must is pressed by our 19th century 'Coq' and 'Bromley & Tregoning' basket presses and then maturation takes place in American and French oak barriques and large casks for 10 months prior to the final blending and bottling.

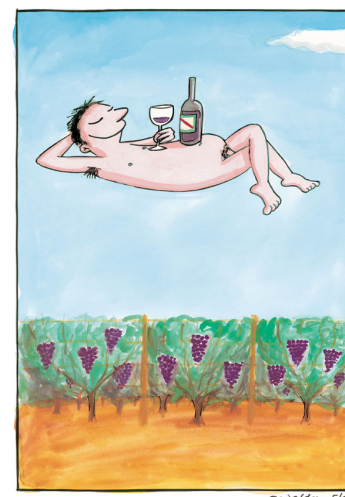
This wine will benefit from further cellaring and decanting. Natural minimal processing ensures maximum flavour, which may result in a harmless deposit in and adhering to the bottle.

## The Characteristics

As a young wine, 'The High Trellis' has a dense, crimson colour with purple red tinges. The ripe herbaceous aroma indicates a dry red with cassis, rich blackcurrant and blackberry leaf characters with edges of violets and roasted capsicum with mocha indicating some oak handling. As the wine opens, it reveals freshly picked string beans, cranberry juice and plums.

The palate is tight and controlled with mouth-filling sweet black fruits of cassis, blackberries, plum and mulberry flavours are highlighted by the fine elegant structure of zippy acid and lacy tannins. The finish is tight and firm with vibrant fruit characters of cranberries and black fruits with an herbal tone of black olive.

With age, a brick, red-brown colour develops along with classical, elegant cigar-box, tobacco, coffee and mocha aromas. With significant bottle age, which we consider the 2004 release capable of, many mixed characters of red & black fruits, minty spearmint tones and violets will emerge while retaining a rich soft juicy red fruited palate which Cabernet Sauvignon from McLaren Vale is renowned for.



Artist Andrew Weldon ©

## Technical Information

|                          |                               |                           |
|--------------------------|-------------------------------|---------------------------|
| <b>Alcohol by Vol</b>    | <b>pH</b>                     | <b>Bottling Date:</b>     |
| 14.0%                    | 3.43                          | 15 December 2005          |
| <b>Residual Sugar</b>    | <b>Oak Maturation</b>         | <b>Chief Winemaker</b>    |
| 1.1 g/L                  | 12- 18 months in mainly older | Chester d'Arenberg Osborn |
| <b>Titrateable Acid:</b> | American and French oak       | <b>Senior Winemaker</b>   |
| 7.3 g/L                  | barriques.                    | Phillip Dean              |

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